

nutribullet® **ultra plus+**

Processor Attachment



Scan here to
access delicious
recipes for the
nutribullet®
Ultra Plus+



User guide.



WARNING! Reduce the risk of serious injury by reading the User Guides to your nutribullet® Ultra Plus+ blender and Ultra Plus+ Processor Attachment before operating. Save these instructions. Ensure anyone who uses the nutribullet® knows how to do so safely.

Important safeguards.

When operating your nutribullet® Ultra Plus+, remember: **SAFETY COMES FIRST. READ THESE SAFEGUARDS CAREFULLY AND THOROUGHLY BEFORE OPERATING.**

WARNING! To avoid the risk of serious injury, death, property damage, or damage to your device, carefully read all instructions before operating your nutribullet® Ultra Plus+. If you let anyone else use your nutribullet® device, make sure that they read and understand the health and safety information in this User Guide, as well. When using any electrical appliance, basic safety precautions should always be observed, including the following important information.

! Save these instructions! • FOR HOUSEHOLD USE ONLY

GENERAL USE AND SAFETY:

- **READ ALL INSTRUCTIONS.** Failure to follow all instructions regarding the use of your nutribullet® Ultra Plus+ blender and Ultra Plus+ Processor attachment may result in serious personal injury, death, or property damage.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge.
- Never leave your nutribullet® device unattended while in use. Close supervision is required when any appliance is used in the presence of children to ensure that they do not play with the appliance.
- To protect against risk of electrical shock, never operate your nutribullet® device near water or on a wet surface. Do not immerse the cord, plug, Processor attachment, or Motor Base in water or other liquid.
- The nutribullet® Ultra Plus+ features a polarized plug designed with one prong wider than the other to reduce the risk of electrical shock. This plug will only fit into a polarized outlet one way. If the plug does not initially fit into the desired outlet, try reversing

the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug or outlet in any way.

- Do not let the cord hang over edge of a table or counter, or touch hot surfaces.
- Do not operate your nutribullet® device after a malfunction, or if the unit is dropped or appears to be damaged. Contact Customer Service at **1 (800) 523-5993** for assistance.
- This device is not microwave-safe. **DO NOT** place any nutribullet® parts or accessories in the microwave.
- Use of incompatible or aftermarket parts may result in damage to your nutribullet® Ultra Plus+ or Ultra Plus+ Processor and may create safety hazards that pose a risk of personal injury or property damage. When ordering replacement parts, always use genuine nutribullet® parts and accessories from a reputable retailer, such as **nutribullet.com**. You may also contact Customer Service at **1 (800) 523-5993** for assistance in ordering replacement parts.

PROCESSOR PRECAUTIONS:

Proper operation of the nutribullet® Ultra Plus+ Processor is essential for safety. Using the Ultra Plus+ Processor attachment inconsistent with these instructions may result in bodily injury, property damage, or damage to your unit.

GENERAL SAFETY:

WARNING! BLADES AND DISCS ARE SHARP! HANDLE WITH CARE.

- Do not attempt to remove the Work Bowl or Lid while the unit is in operation.
- Avoid contact with moving parts. **ALWAYS** make sure that the Motor Base is powered off and the blades are completely stopped before removing any attachment.
- After use, unplug the unit from the outlet and ensure that the blades have come to a complete stop before removing the lid and disassembling parts, and before cleaning. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord.

WORK BOWL AND FEED CHUTE SAFETY:

- Ensure the Processor attachment is securely attached to the nutribullet® Ultra Plus+. The Work Bowl will audibly “click” when it is securely attached to the Motor Base. When attaching the Work Bowl Lid, make sure the arrow on the Lid aligns with the arrow on the Work Bowl.
Note: the Work Bowl will not disengage from the Motor Base until the Work Bowl Lid is removed. Always remove the Work Bowl Lid first before attempting to disengage the Work Bowl from the Motor Base.
- **NEVER** open the Work Bowl Lid while the unit is operating or when

the Blades or Discs are still moving. Doing so may pose a risk of severe bodily injury or property damage. A scraper or spatula may be used only when the Processor attachment is not running and the unit is **POWERED OFF.**

- **NEVER** place hands, fingers, or utensils inside the Work Bowl when the Blades or Discs are moving. Always allow the Blades or Discs to come to a complete stop before handling.
- Do not allow processed ingredients to exceed the maximum fill line of the Work Bowl.
- Do not remove the Processor attachment until the Blades have come to a complete stop. The Work Bowl Lid must first be removed before the Work Bowl can be disengaged from the Motor Base. Attempting to remove the attachment before the Blades come to a complete stop or failing to first remove the Work Bowl Lid can cause damage to the attachment or unit.
- **NEVER** use your hands, fingers, or utensils to push food down into the Feed Chute or Work Bowl. Doing so may result in severe bodily injury or damage to the machine. Use only the Food Pusher included with your Processor attachment to move ingredients down the Feed Chute.
- **DO NOT** overload the Feed Chute with ingredients or use excessive force on the Food Pusher to push food down the Feed Chute. This may cause the Blades or Discs to seize, which may cause the motor to overheat or the Work Bowl to fracture and break. If the Blades or Discs cease to function, turn off and unplug the unit and wait until all moving parts — Blades included — come to a complete stop. Clear out the contents from the Feed Chute before reattaching and resuming blending.

- For best results, power on your Processor before adding ingredients to the Feed Chute. Use the Food Pusher to slowly and steadily move ingredients toward the Blades/ Discs. Always add ingredients to the Chute at a slow, steady pace.

GENERAL BLADE & DISC SAFETY:

! WARNING! BLADES AND DISCS ARE SHARP! DO NOT TOUCH THE SHARP EDGES OF THE BLADES OR DISCS. HANDLE THE BLADES AND DISCS CAREFULLY BY THE CENTER PLASTIC AREA TO AVOID LACERATION, AMPUTATION, OR OTHER BODILY INJURY.

- Always **POWER OFF** and **UNPLUG** the unit and wait until the Blades or Discs come to a complete stop before assembling, disassembling, changing accessories, or cleaning to avoid laceration or other bodily injury.

! WARNING! ALWAYS REMOVE THE BLADES OR DISCS CAREFULLY BEFORE ACCESSING THE FOOD FROM THE WORK BOWL. NEVER ATTEMPT TO REMOVE THE BLADES OR DISCS BY TILTING THE WORK BOWL FOR THE PURPOSE OF HAVING THE BLADE OR DISC DROP OUT ONTO YOUR HAND. DOING SO MAY CAUSE SEVERE LACERATION INJURIES, AMPUTATION OR BODILY INJURIES.

- **AVOID CONTACT WITH MOVING PARTS!** Do not attempt to defeat any safety interlock mechanisms.
- **DO NOT** leave non-food items (such as a spoon or fork) or use hard ingredients in your Processor attachment. Doing so can damage your nutribullet® device, which may result in bodily injury or property damage.

- **NEVER** leave or store an exposed Blade or Disc directly on top of the Motor Base. Exposed Blades and Discs present a safety hazard that may result in severe laceration injuries. Always place Blades and Discs inside of the Work Bowl and cover with the Work Bowl Lid when storing.
- Do not use the Blades or Discs for grinding dry ingredients such as grains, cereal, or coffee, as this may damage the motor, Blades, and Discs. Use of dry ingredients may cause the motor to overheat.
- Use only the top rack when using the dishwasher to clean Blades, Discs, and any other nutribullet® part or accessory. Never wash any nutribullet® part or accessory on the bottom rack of the dishwasher, and never use the heat/sanitize cycle when a nutribullet® part or accessory is included in the load.

! WARNING! ALWAYS USE EXTREME CARE AND EXERCISE CAUTION WHEN CLEANING THE BLADES OR DISCS BY HAND. DO NOT TOUCH THE SHARP EDGES OF THE BLADES OR DISCS WITH YOUR HANDS OR FINGERS. DOING SO MAY CAUSE SEVERE LACERATION INJURIES.

- Routinely inspect your nutribullet® device, Blades, and Discs, and discontinue use if damaged. Immediately discontinue use if the device or any part appears to be damaged. Continued use with a damaged nutribullet® device or part, or use inconsistent with these instructions may result in bodily injury, property damage, or further damage to your unit. For assistance with a damaged device or part, contact Customer Service at **1 (800) 523-5993**.

- Periodically inspect your Blades. If the Blades do not rotate freely or show any other signs of damage, discontinue, discontinue use and contact Customer Service for assistance.
- Do not use after-market replacement parts for your nutribullet®. After-market parts are not made to nutribullet's particular specifications. Use of these parts may result in damage to your nutribullet® device or create safety hazards that may result in personal injury or property damage. When ordering replacement parts, always use genuine nutribullet® parts and accessories from **nutribullet.com** or order from Customer Service at **1 (800) 523-5993**.

Save these instructions!

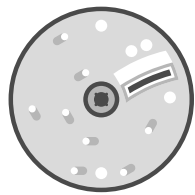
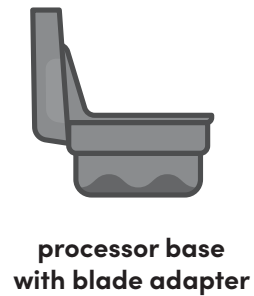
Contents.



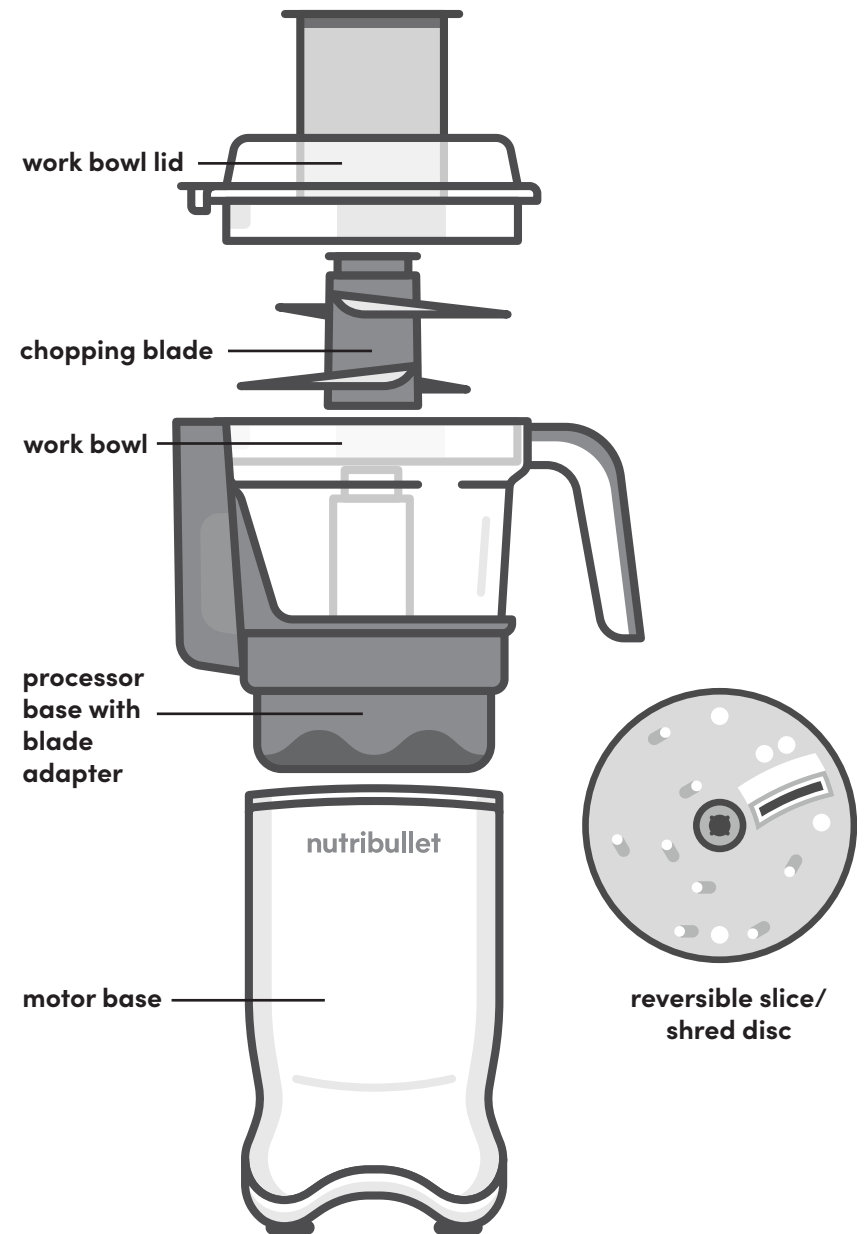
- 1 Important safeguards**
- 7 What's included**
- 8 Assembly**
- 9 Using your nutribullet®
Ultra Plus+ Processor Attachment**
 - 10 Using the Chopping Blade
 - 13 Using the Reversible Slice/Shred Disc
- 16 Removing food from the
Processor Attachment**
- 18 Troubleshooting**
- 20 Maintenance & storage**
- 23 nutribullet® Ultra Plus+ Processor
Attachment One-Year Limited Warranty**

Thank you for purchasing the nutribullet® Ultra Plus+ Processor Attachment.

What's included.



Assembly guide.



To see our full list of nutribullet® accessories, please visit nutribullet.com

Using your nutribullet® Ultra Plus+ Processor Attachment.



WARNING: USING THE PROCESSOR INCONSISTENT WITH THE INSTRUCTIONS IN THIS USER GUIDE MAY RESULT IN BODILY INJURY, PROPERTY DAMAGE, OR DAMAGE TO YOUR UNIT. TO REDUCE THE RISK OF SEVERE INJURY TO PERSONS OR PROPERTY DAMAGE, INCLUDING LACERATIONS, AMPUTATION OR OTHER BODILY INJURY, FOLLOW THE PRECAUTIONS BELOW:

! WARNING: Blades and discs are sharp. Handle with care using the center plastic area.

- Keep away from children.
- **DO NOT** attempt to remove the Work Bowl Lid while the unit is in operation.
- **ALWAYS** make sure that the Motor Base is powered off and the Blades or Discs have come to a complete stop before opening the Work Bowl Lid, removing any attachment, or disassembling or cleaning the unit.
- **DO NOT** overload the Feed Chute with ingredients or use excessive force on the Food Pusher. Slowly and gently guide the food down the Feed Chute.
- **NEVER** place your hands, fingers, or utensils into the

Feed Chute or Work Bowl to push ingredients down toward the blade. Use only the included Food Pusher when adding ingredients.

- Always remove the Blades or Discs before accessing the food from the Work Bowl. **NEVER** attempt to remove the Blades or Discs by tilting the Work Bowl for the purpose of having the Blade or Disc drop out onto your hand. **DOING SO MAY CAUSE SEVERE LACERATION INJURIES, AMPUTATION OR BODILY INJURIES.**
- **NEVER** leave or store an exposed Blade or Disc on the Motor Base. Always place Blades and Discs in the Work Bowl and cover with the Work Bowl Lid.



WARNING: ALWAYS use extreme care and exercise caution when cleaning the Blades or Discs by hand.

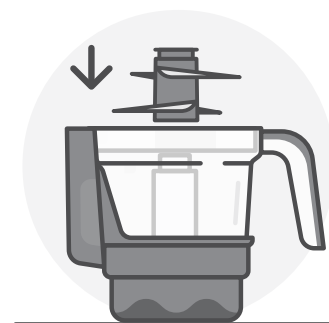
- Routinely inspect your nutribullet® device, including the Blades and Discs, for damage. Discontinue use if damaged is detected.
- **NEVER** use after-market replacement parts for your nutribullet®.

Using the Chopping Blade:
chop, mix, and mince food.



- 1** Place the **Motor Base, Work Bowl, and Processor Base & Blade Adapter** on a flat clean and dry surface.

- 2** Remove the **Work Bowl Lid** from the **Work Bowl**, and slide the **Work Bowl** over the **Processor Base & Blade Adapter**. Turn the **Work Bowl** so that the bowl sits flush. The handle of the **Work Bowl** should sit opposite of the lid-locking mechanism on the **Processor Base & Blade Adapter**. Twist the **Work Bowl** clockwise to lock onto the **Processor Base & Blade Adapter**.



- 3** Lower the **Chopping Blade** atop the central shaft of the **Work Bowl** and push down to secure into place.

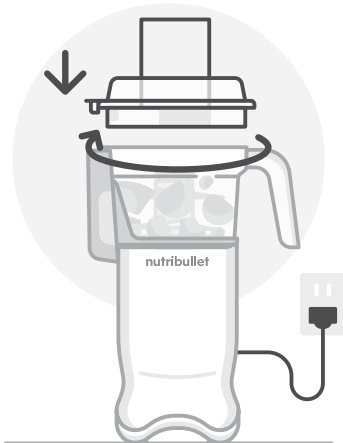


WARNING: The blades are sharp, handle with care.

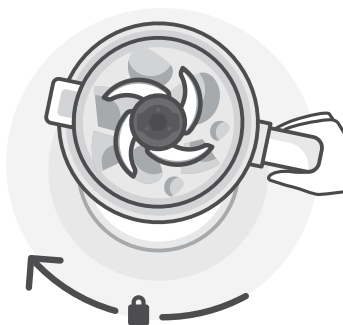


- 4** Prepare ingredients and add them to the **Work Bowl**. Remove seeds, stems, and other non-edible pieces. Cut large items into 1-to-2-inch pieces before processing.

 **WARNING: DO NOT fill beyond the MAX line.**



- 6** Attach the **Work Bowl Lid**. Place the **Work Bowl Lid** on top of the **Work Bowl** and align the locking tab with the locking mechanism on the **Processor Base & Blade Adapter**. Push the **Work Bowl Lid** down while twisting clockwise to lock the lid into



- 5** Place the **Work Bowl & Processor Base** onto the unplugged **Motor Base**. With the **Work Bowl** handle facing to the right side of the **Motor Base**, lower the **Work Bowl** onto the **Motor Base** and turn clockwise. The **Processor Base** will click when locked into place.

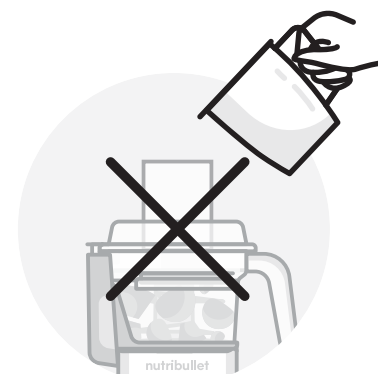
place. Plug in the **Motor Base**. The control panel will illuminate. The **Processor Base** will not work unless both the **Processor Base** and **Work Bowl Lid** are properly locked into place.




- 7** Choose your processing method: press the **Solid Circle** to begin an automated processing cycle of 30 seconds, or press and hold the **Dashed Circle** for your desired amount of time to pulse or process manually.



- 9** After processing, wait until the blades have come to a complete stop before attempting to remove the food. To safely and properly remove/access the food, see the steps on page 16.



- 8** You may pour liquid through the top chute **ONLY** when the **Processor** is powered off and the blades are at a complete stop. (**DO NOT** fill ingredients beyond the **Work Bowl's MAX** line).

 **WARNING: Keep fingers away from the Chopping Blade's sharp edges. Only handle the chopping blade using the the plastic center hub to avoid severe bodily injuries, lacerations, or amputation.**

Using the Reversible Slice/Shred Disc:

slice or shred ingredients.



- 1 Place the **Motor Base**, **Work Bowl**, and **Processor Base & Blade Adapter** on a flat clean and dry surface.



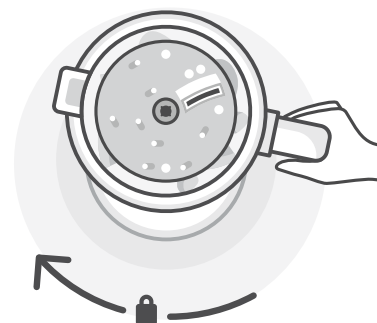
- 3 The **Slice/Shred Disc** is reversible, with one side labeled for shredding and the other for slicing. Install the **Disc** on central shaft of the **Work Bowl** with the desired function facing up.



- 2 Remove the **Work Bowl Lid** from the **Work Bowl**, and slide the **Work Bowl** over the **Processor Base & Blade Adapter**. Turn the **Work Bowl** so that the bowl sits flush. The handle of the **Work Bowl** should sit opposite of the lid-locking mechanism on the **Processor Base & Blade Adapter**. Twist the **Work Bowl** clockwise to lock onto the **Processor Base & Blade Adapter**.

Locate The **Disc** will be nearly flush with the top rim of the **Work Bowl** when installed properly.

 **WARNING: The Disc blades are sharp, handle with care.**



- 4 Place the **Work Bowl & Processor Base** onto the unplugged **Motor Base**. With the **Work Bowl** handle facing to the right side of the **Motor Base**, lower the **Work Bowl** onto the **Motor Base** and turn clockwise. The **Processor Base** will click when locked into place.



- 5 Attach the **Work Bowl Lid**. Place the **Work Bowl Lid** on top of the **Work Bowl** and align the locking tab with the locking mechanism on the **Processor Base & Blade Adapter**. Push the **Work Bowl Lid** down while twisting clockwise to lock the lid into place. Plug in the **Motor Base**. The control panel will illuminate. The **Processor** will not work unless both the **Processor Base** and **Work Bowl Lid** are properly locked into place.



- 6** Plug in the **Motor Base**. The **Control Panel** will illuminate.



- 7** Choose your processing method: press the **Solid Circle** to begin an automated slicing/shredding cycle of 30 seconds, or press and hold the **Dashed Circle** for your desired amount of time to pulse or slice/shred manually.



WARNING: Do not apply excessive pressure on the Food Pusher.



- 8** After processing, wait until the **Disc** has come to a complete stop before attempting to remove the food. To safely and properly remove/access the food, see the steps on page 16.

Removing food from the Processor Attachment:



- 1** Remove the **Work Bowl Lid**: Turn the **Lid** counter-clockwise to unlock, then lift from the **Work Bowl**.



- 2** Remove the **Work Bowl & Processor Base**: Turn the **Work Bowl & Processor Base** counter-clockwise to unlock, then lift from the **Motor Base**.



- 3** Carefully remove the **Chopping Blade** or **Slice/Shred Disc** from the **Work Bowl** by grasping the central plastic knob of the **Slice/Shred Disc** or **Chopping Blade** and gently pulling upwards.



WARNING: Keep fingers away from the Chopping Blade and Slice/Shred Disc's sharp edges. Only handle the Disc using the plastic center hub to avoid severe bodily injuries, lacerations, or amputation.



- 4** Once the **Chopping Blade** or **Slice/ Shred Disc** are removed, use a spoon or spatula to remove ingredients from the **Work Bowl**.



WARNING: NEVER attempt to remove the Blade or Disc by tilting the Work Bowl for the purpose of having the Blade or Disc drop out onto your hand. DOING SO MAY CAUSE SEVERE LACERATION INJUIRES, AMPUTATION OR BODILY INJURIES.



- 5** To remove the **Work Bowl** from the **Processor Base & Blade Adapter**, grasp the processor base from the bottom with one hand, and with the other hand grasp the handle of the **Work Bowl**. Twist the **Work Bowl** counter-clockwise and carefully lift the **Work Bowl** off of the **Processor Base & Blade Adapter**.

Troubleshooting.

PROBLEM:

My nutribullet® Ultra Plus+ won't turn on.

SOLUTIONS:

- Check your outlet. Ensure that the Motor Base is plugged in properly.
- Check that the Work Bowl is properly attached to the Motor Base. The Work Bowl will audibly "click" when it is securely attached to the Motor Base.
- Check that the arrows on the Work Bowl Lid are aligned with the arrows on the Work Bowl.
- If the other possibilities are determined not to be the issue, it's likely that the unit's thermal breaker was engaged. Allow the unit to cool for at least 30 minutes before attempting to use again.

PROBLEM:

My nutribullet® Ultra Plus+ won't turn off.

SOLUTIONS:

- Unplug the power cord from the outlet. Make sure that the Motor Base is powered off and that the blades have come to a complete stop before removing the Processor Attachment.

PROBLEM:

The ingredients are not chopping properly.

SOLUTIONS:

- Ensure that the Blade Assembly and Chopping Blade are properly attached.
- Ensure that the ingredients do not exceed the MAX fill line on the Work Bowl.
- Ensure sure that the ingredients are suitable for chopping.
- Try chopping using the Pulse Mode. Select, hold, and release the Dashed Circle on the Control Panel in succession until your ingredients are cut to satisfaction.

PROBLEM:

The ingredients are not slicing or shredding properly.

SOLUTIONS:

- Make sure that the desired Disc function (slicing or shredding) is installed facing up.
- Make sure that the Blade Assembly and Disc are properly attached.
- Make sure the Disc is set in the correct position, with the hash marks on the Disc and Blade Adapter are aligned. The Disc should be nearly flush with the top rim of the Work Bowl.
- Make sure that the Feed Chute is not overfilled with ingredients. For best results, start processing before inserting ingredients into the Feed Chute and allow the ingredients to move downwards naturally. Do not apply excessive pressure on the Food Pusher.
- Make sure that the ingredients are suitable for slicing/shredding.

- Try slicing/shredding using Pulse Mode. Select and hold the Dashed Circle on the Control Panel for pulse. Hold the Dashed Circle icon until your ingredients are cut to satisfaction.

Maintenance & storage.

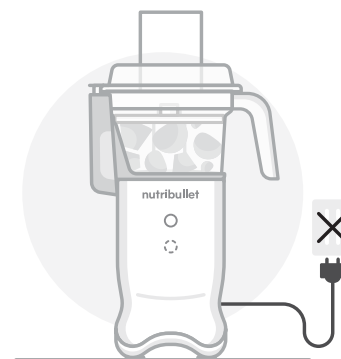


WARNING: PLEASE KEEP THESE IMPORTANT SAFEGUARDS IN MIND WHEN USING THE NUTRIBULLET®:

- **SHARP BLADES, ALWAYS** use caution when handling or cleaning the Blade or Disc.
- **DO NOT** remove any attachment until the Blade or Disc has come to a complete stop.
- **NEVER** leave an exposed Blade or Disc on the Motor Base.

- **ALWAYS** unplug the unit when not in use, before assembling or disassembling parts, and before attempting to clean. Properly clean and store the Blade and Disc in the Processor attachment.

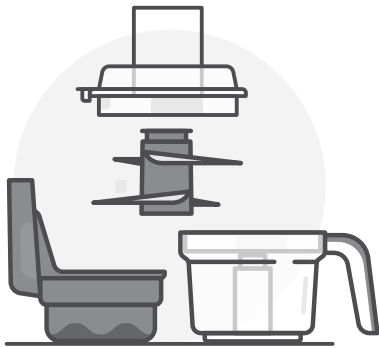
CLEANING:



- 1 Unplug the **Motor Base** from the outlet.



- 2 Make sure the **Blade** or **Disc** has come to a complete stop.





- 3** Carefully remove the **Work Bowl & Processor Base** from the **Motor Base**. Remove the **Work Bowl Lid** from the **Work Bowl**, and follow the disassembly instructions to remove the **Work Bowl** from the **Processor Base & Blade Assembly**. Disassembly should occur in the exact reverse order of assembly.

 **WARNING:** Use caution when handling the Blade or Disc.




- 4** The **Blades, Discs, Work Bowl**, and **Work Bowl Lid** are top-rack dishwasher-safe.

 **WARNING:** Do not place the **Processor Base** and **Blade Adapter** into the dishwasher. The **Processor Base** and **Blade Adapter** should be washed by hand.

 **WARNING:** NEVER use the sanitize or heat cycle when any **nutribullet® Ultra Plus+** parts or attachments are in the dishwasher.




- 5** Alternatively, you can wash the **Processor** parts by hand using a sponge or cloth, soap, and water.

 **WARNING:** Blades are sharp, use extreme caution when handling and cleaning the Blade and Disc.

- 6** To remove stubborn residue from **Discs** or **Blades**, immerse in room-temperature water and add 1-2 drops of dish soap. Wait 20-30 seconds to loosen debris enough to scrub away.



- 7** Gently wipe the surface of the **Motor Base** using a damp sponge or cloth.

 **WARNING:** NEVER immerse the **Motor Base** in water or other liquid.

STORAGE:

- Store the **Blade** and **Disc** inside the **Work Bowl**. Install the **Blade Adapter** on the center shaft of the **Work Bowl**, followed by the **Chopping Blade** and **Slice/Shred Disc**.
- When storing the **Disc**, secure the **Disc** in the lower position of the **Blade Adapter** located approximately halfway down the **Blade Adapter** shaft. Hold the center knob of the **Disc**, but **DO NOT** align the marks on the **Disc** with the marks on the **Blade Adapter**. Lower the **Disc** down the shaft until it is secured in the lower position.
- Attach the **Work Bowl Lid** once all components are in place.
- **NEVER** store or leave **Blades** or **Discs** exposed. Always cover or store with the appropriate lid or cover.

nutribullet® Ultra Plus+ Processor Attachment One-Year Limited Warranty.

LIMITED WARRANTY FOR NUTRIBULLET®

Capital brands distribution, LLC's limited warranty obligations are confined to the terms set forth below:

Capital Brands Distribution, LLC ("nutribullet") warrants this nutribullet® against defects in materials and workmanship for a period of one year from the date of original retail purchase or date of delivery of the product. This limited warranty is valid only in the country in which the product is purchased and comes with the product at no extra charge, however shipping and processing fees will be incurred for returns, replacements and/or refunds.

If a defect exists, and this limited warranty is valid, at its option, nutribullet® will (1) repair the product at no charge, using new or refurbished replacement parts,

(2) exchange the product with a product that is new or that has been manufactured from new or serviceable used parts and is at least functionally equivalent to the original product, or (3) refund the purchase price of the product. A replacement product assumes the remaining warranty of the original product. A repaired product has a one-year warranty from the date of delivery of the product to the consumer. When a product or part is exchanged, any replacement item becomes your property and the replaced item becomes nutribullet's property. When a refund is given, your product becomes nutribullet's property.

OBTAINING WARRANTY SERVICE

For limited warranty service, simply call our customer service department at **1 (800) 523-5993** or contact us via email from our website

at nutribullet.com. Click the Contact Us link, fill out and submit the customer contact form, and we will gladly assist you. When you contact our customer service department you will be asked for your name, address, telephone number, and to provide proof of the original purchase (receipt) containing a description of the product(s), purchase date or date of delivery, and the appropriate nutribullet® serial number(s). Before you send your product for limited warranty service, please keep a copy of all relevant documents for your files (receipt, etc.). It is always recommended to purchase product insurance and tracking services when sending your product for service. Shipping and processing fees will be incurred and are not covered by the nutribullet® One-Year Limited Warranty.

EXCLUSIONS & LIMITATIONS

This nutribullet® One-Year Limited Warranty applies only to nutribullet® products distributed by or for nutribullet® that can be identified by the "nutribullet" trademark, trade name, logo, and bar code. nutribullet's One-Year Limited Warranty does not apply to any other products that may appear to be authentic, but were not distributed/sold by nutribullet, LLC.

This limited warranty does not cover normal wear and tear. This limited warranty applies to consumer use only, and is void when the product is used in a commercial or institutional setting. This limited warranty extends only to the original consumer purchaser and is not transferable. In addition, proof of purchase must be demonstrated.

Repair or replacement of the product (or, if repair or replacement is not feasible, a refund of the purchase price) is the exclusive remedy of the consumer under this limited warranty. nutribullet, LLC shall not be liable for any incidental or consequential damages for breach of this limited warranty or any implied warranty on this product.

This limited warranty gives you specific legal rights, and you may also have other rights which vary from state to state. nutribullet® is not liable for any damage to products not covered by this warranty (e.g., cups, book, User Guide).

This limited warranty does not apply: (a) to damage caused by accident, abuse, misuse, or misapplication; (b) to damage caused by improper maintenance (including unauthorized parts service);

(c) to a product or a part that has been modified in any way; (d) if any nutribullet® serial number or trademark has been removed or defaced; and/or (e) if the product has been used with an adapter/converter.

THIS LIMITED WARRANTY AND THE REMEDIES SET FORTH ABOVE ARE EXCLUSIVE AND IN LIEU OF ALL OTHER WARRANTIES, REMEDIES AND CONDITIONS, WHETHER ORAL OR WRITTEN, EXPRESS OR IMPLIED. NUTRIBULLET® SPECIFICALLY DISCLAIMS ANY AND ALL IMPLIED WARRANTIES, INCLUDING, WITHOUT LIMITATION, WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE. IF NUTRIBULLET® CANNOT LAWFULLY DISCLAIM IMPLIED WARRANTIES UNDER THIS LIMITED WARRANTY, ALL SUCH WARRANTIES, INCLUDING WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE ARE LIMITED IN DURATION TO THE DURATION OF THIS LIMITED WARRANTY.

No nutribullet® reseller, agent, or employee is authorized to make any modification to this warranty.

NUTRIBULLET® IS NOT RESPONSIBLE FOR DIRECT, SPECIAL, INCIDENTAL OR CONSEQUENTIAL DAMAGES RESULTING FROM ANY BREACH OF WARRANTY

OR CONDITION, OR UNDER ANY OTHER LEGAL THEORY, INCLUDING BUT NOT LIMITED TO LOST PROFITS, DOWNTIME, GOODWILL, OR DAMAGE TO OR REPLACEMENT OF EQUIPMENT AND PROPERTY. NUTRIBULLET® SPECIFICALLY DOES NOT REPRESENT THAT IT WILL BE ABLE TO REPAIR ANY PRODUCT UNDER THIS LIMITED WARRANTY.

Some states and provinces do not allow the exclusion or limitation of incidental or consequential damages or exclusions or limitations on the duration of implied warranties or conditions, so the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights, and you may also have other rights that vary by state or province.

Capital Brands Distribution, LLC | nutribullet.com | All rights reserved.

nutribullet® and the nutribullet® logo are trademarks of CapBran Holdings, LLC registered in the U.S.A. and worldwide.

Illustrations may differ from the actual product. We are constantly striving to improve our products, therefore the specifications contained herein are subject to change without notice.

NB50550_241126